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BOSTON RECEIPTS.

CONTAINING OVER

Two Hundred Common-Sense Receipts,

*FOR ECONOMICAL AND HEALTHFUL COOKING, TESTED BY
A HOUSEKEEPER OF TWENTY YEARS' EXPERIENCE.*

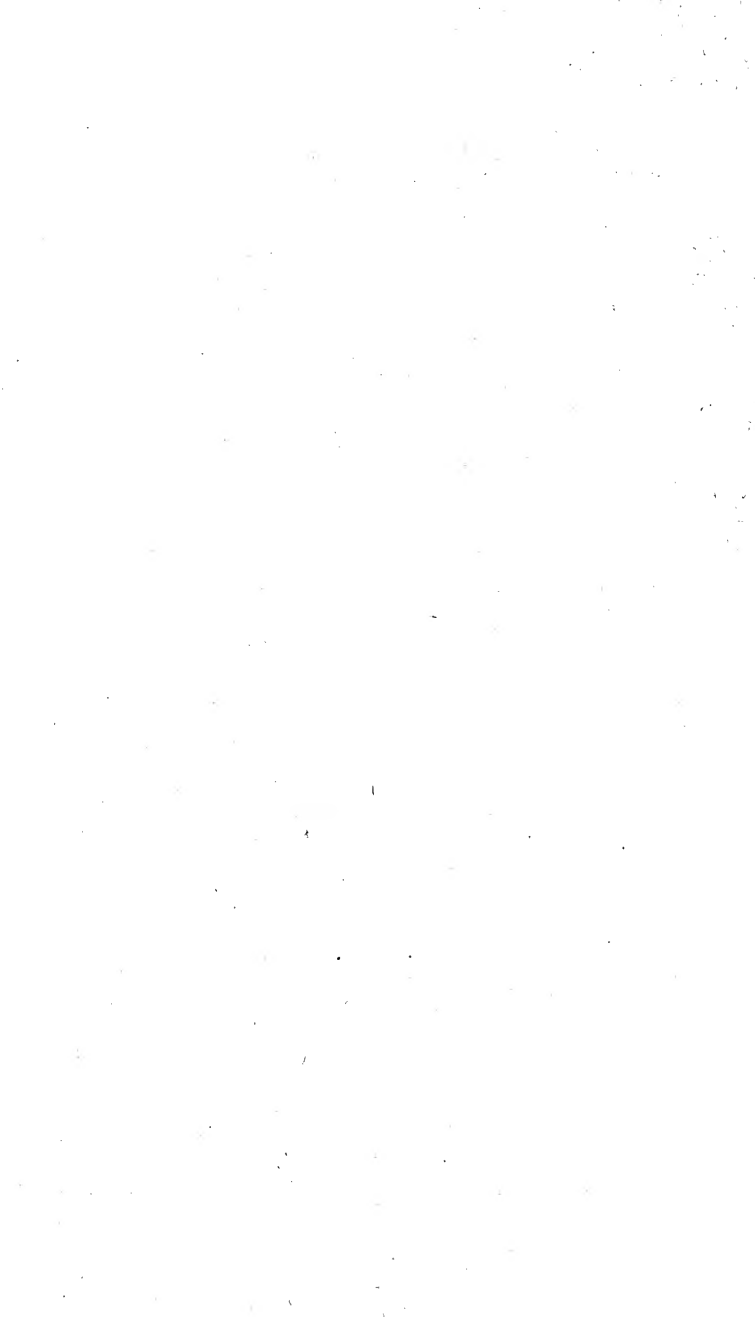
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283 WASHINGTON STREET.

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PREFACE.



These receipts have been thoroughly tested by experienced housekeepers, and are published for the first time for the Fair in aid of the Massachusetts Infant Asylum.

In the hope that they may prove a welcome assistant to the inexperienced and to those desirous of making the kitchen and dining-room places to be enjoyed, not dreaded, an effort has been made to simplify these receipts, and to select those only which are practical and economical; as in housekeeping it is not so much what is *used* as what is *wasted* that makes living so expensive.

The home influence of a wife and mother depends more than we realize upon the knowledge she may have of the kitchen, and the good nature of the husband and family on an orderly house and well-served meals.

Let mothers teach their daughters to be good housekeepers before they leave the home roof, that they may know when they are well served, and be able also to teach others. It is *worry*, and not *work*, which tires.

SUGGESTIONS.



Always use good materials. Avoid strong butter, as it injures the other ingredients.

Porcelain-lined vessels are best for cooking all acid fruits or vegetables.

Use farina-boiler for milk, custard and blanc mange.

In making cake, measure with a teacup, dissolve the soda in the milk, and mix the cream of tartar with the flour.

Have the eggs thoroughly beaten.

The dried skin of salt codfish is effective in settling coffee; an inch square is sufficient for a quart.

The finest powdered sugar should be used for frosting.

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BOSTON RECEIPTS.

Breakfast Dishes.

OMELET.

Six eggs, the whites beaten to a stiff froth, and the yolks well beaten; one teacupful of warm milk, with a tablespoonful of butter melted in it; one tablespoonful of flour, wet to a paste with a little milk, and poured to the milk; one teaspoonful of salt and a little pepper. Mix all except the whites, add these last, then cook immediately in a frying-pan. Ham chopped fine and added improves this. Some like sweet herbs added, and some fine-cut onion.

BREAKFAST DISH, No. 1.

Cut cold roast beef into small pieces and put it into a baking-dish, add some gravy, a little pepper and salt, and cover with a thick crust of mashed potato. Brown in the oven.

SQUASH FRITTERS.

One cup of squash, two cups of milk, three eggs, salt, nutmeg, one-quarter teaspoonful of soda, flour enough to make a batter, a little sugar.

INDIAN FRITTERS.

One pint of sifted Indian meal, four tablespoonfuls of flour, two eggs, one quart of sour milk, salt and soda. Cook like buckwheat cakes.

FRITTERS.

One pint of milk, two eggs, spice, sugar, one teaspoonful of cream-tartar, one-half teaspoonful of soda, flour for a batter, not very thick. Fry quickly.

SCALLOPED TOMATO.

Peel and slice some tomatoes, then pound some crackers, butter a deep dish, and sprinkle in a layer of crumbs; then put in a layer of tomato, season with butter, pepper, salt, and a little sugar; add alternate layers of tomato and crumbs, seasoning each one until the dish is full, having crumbs on top. Bake half an hour in a quick oven.

Oysters done in the same manner.

CHOPPED POTATO.

Chop cold boiled potatoes quite fine, add a little butter and salt, put it into a frying-pan well buttered, and let it stand on the stove where it will brown slowly. Invert it on a large plate.

BREAKFAST DISH, No. 2.

Beat an egg and one saltspoonful of salt together, add one-half pint of cold water; dip into it slices of bread. Fry them in butter; serve hot.

Puddings.

DELMONICO PUDDING.

The yolks of three or four eggs, four tablespoonfuls of corn-starch, five of white sugar, one teaspoonful of vanilla, a pinch of salt, mixed together and stirred into one quart of boiling milk; boil three minutes, pour into a baking-dish. Beat the whites of the eggs with four tablespoonfuls of sugar. Brown in the oven.

PLUM PUDDING.

One and one-third loaves of baker's bread, one and one-third quarts of boiled milk, one and one-quarter pounds of stoned raisins, one pound of currants, one-quarter pound of citron, one pound of suet chopped well, three-fourths of a pound of sugar, two nutmegs, one tablespoonful of mace and cinnamon together, the peel of one lemon grated, one glass of wine and one of brandy, ten eggs. Bake two hours.

DEVONSHIRE PUDDING.

One pound of flour, one pound of suet, one pound of currants; eggs enough to wet it with. Boil five hours.

MALBERRY PUDDING.

Six large spoonfuls of arrowroot, six eggs; let them be well beaten together; boil one quart of milk, pour it into the same, stirring all the time. Eat with a rich sauce.

TAPIOCA PUDDING, No. 1.

One quart of milk to two-thirds of a cup of tapioca; soak over night; then add three eggs, sugar enough to sweeten, butter size of one-half of an egg, spice. Bake three-quarters of an hour.

SOFT-CRACKER PUDDING.

Four soft crackers, four eggs, a piece of butter, a little salt, one quart of milk. Bake; to eat with sauce.

CAKE PUDDING.

Line the bottom and sides of a dish with cake; put a little wine on each piece of cake. The yolks of ten eggs to a quart of milk, a custard-cup of sugar, salt and lemon; cook the same as soft custard; pour on to the cake. Have ready the whites of the eggs, beaten to a stiff froth, flavored with rose; put it on the top of the custard. Put in a moderate oven and brown. To be eaten cold.

BAKED-INDIAN PUDDING.

Scald one quart of milk; stir in, while hot, one-half pint of meal, one teacupful of molasses, salt. Let it cool an hour or two, then pour into a deep earthen dish well buttered; pour in one-half pint or more of cold milk, and stir when put into the oven. Bake three or four hours.

CRACKER PUDDING.

Three pounded crackers, three eggs, three tablespoonfuls of sugar, salt and spice. Pour a quart of boiling milk gradually on to the crackers, add the sugar, eggs and spice; turn into a buttered dish, and bake half an hour. Serve with sauce.

CONCORD PUDDING.

One cup of molasses, one cup of sweet milk, one-half a cup of butter or suet, two cups of stoned raisins, four cups of flour, one teaspoonful of soda, two teaspoonfuls of cream-tartar, spice and salt. Boil four or five hours, or steam.

COTTAGE PUDDING.

Two and one-half tablespoonfuls of butter, one teacup of sugar, one teaspoonful of soda in one teacup of milk, two teaspoonfuls cream-tartar in one pint of flour, one egg; bake three-quarters of an hour and serve hot with sauce.

Very nice steamed.

RAW-RICE PUDDING.

One quart of cold milk, one-half cup of butter, one cup of sugar, one cup of rice, spice and raisins, two eggs.

TAPIOCA PUDDING, No. 2.

Soak three tablespoonfuls of tapioca two hours; cook in a quart of milk, yolks of four eggs, stirred in with one cup of sugar; cook one-half hour. Beat the whites of the eggs to a stiff froth, add one-half cup of sugar; put over the top in large balls.

OHIO WEDDING PUDDING.

One cup of molasses boiled with a half cup of butter, one cup of milk, four cups of flour, one cup of raisins, one-half teaspoonful saleratus, one nutmeg, and a little cinnamon. Boil three hours.

SAUCE.—One cup of sugar and three eggs. Longer beaten the better.

WHITE-MOUNTAIN PUDDING.

One cup of sugar, one egg, one-half cup of milk, a small piece of butter, two teaspoonfuls of cream-tartar, one teaspoonful of soda, two and one-half cups of flour, flavor with lemon; frost it and serve with sauce.

TROY PUDDING.

One cup of suet, one (scant) cup of molasses, one and one-half cups of sour milk, two and one-half cups of flour, one cup of chopped raisins, one teaspoonful of soda, one teaspoonful of salt. Boil three hours. Serve with liquid sauce.

SNOW PUDDING.

Soak one ounce of gelatine in a pint of cold water for two hours, then place it over the fire, stir, and remove as soon as it is dissolved; when nearly cold, beat to a stiff froth with an egg-beater. Beat the whites of three eggs to a stiff froth, together with the juice of three lemons and fine sugar to suit the taste. Mix the whole well together, then pour into a mould and set away to cool. Serve with soft custard made from the yolks of the eggs.

APPLE TAPIOCA PUDDING.

Eight tablespoonfuls of tapioca, one and one-half pints of cold water, one teaspoonful of salt; soak three hours; seven apples; take out cores and fill with sugar; pour the tapioca over the apples. Bake one hour.

SAUCE.—Three eggs and one cup of sugar well beaten together and flavored, without cooking.

SPICE PUDDING.

One cup of milk, one cup of molasses, piece of butter half the size of an egg, one teaspoonful soda, one teaspoonful mixed spice, flour enough for a stiff batter. Steam two hours.

SUNDERLAND PUDDING.

One pint of milk, two eggs, five spoonfuls of flour, a little salt. Bake in little cups, two-thirds full, twenty minutes; butter the cups well, and serve with sweet sauce.

BERRY PUDDING.

One cup sugar, one *large* spoonful of butter, one cup of milk, two eggs, one teaspoonful of soda, two teaspoonfuls cream tartar, four cups of flour, one quart of berries. Boil two hours.

STEAM PUDDING.

One cup of molasses, one cup of sugar, one cup of sour milk, one-half cup of butter, one cup of fruit, one egg, three cups of flour, one teaspoonful of salt, one teaspoonful of soda; steam three hours and not stop boiling.

RICE PUDDING.

Boil some rice and turn into buttered cups; when cold turn on a platter; make a cavity in the top of each and fill with jelly. Serve with sweetened cream.



Pies.

CREAM PIE.

CAKE.—Two cups of sugar, one-half cup of butter, one cup of milk, one-half teaspoonful of soda, three cups of flour, one teaspoonful of cream-tartar, four eggs, one half a nutmeg.

CREAM.—Three eggs, one cup of sugar, one cup of flour, one and one-half pints of milk; beat eggs, sugar and flour to a cream, and pour into the milk when boiling. Flavor.

CHARLOTTE-RUSSE PIES.

One and one-half cups of sugar and three eggs beaten together (about five minutes), one teaspoonful of cream-tartar stirred into two cups of flour, one-half teaspoonful of soda in one-half cup of cold water, — add that the last. Flavor.

FILLING.—One cup of sugar, two eggs, four teaspoonfuls of corn-starch in a pint of boiling milk; put in while on the fire and let boil up. Little salt and flavoring.

LEMON PIE.

The juice and rind of two lemons, two cups of sugar, two cups of milk, two tablespoonfuls of maizena. Scald the milk, dissolve the maizena, and stir in the milk, also the yolks of six eggs. When baked, add the whites of the eggs beaten with four tablespoonfuls of sugar, and place in the oven to brown. This is for two pies.

CHOCOLATE PIE.

One-half pound of sweet chocolate, one cup of powdered sugar, the yolks of two eggs, one cup of boiling milk. Mix the sugar, chocolate and eggs, turn into the hot milk, and let boil until thick enough.

CAKE FOR THE PIES.—Two cups of sugar, three cups of flour, three eggs, one cup of milk, small piece of butter, two even teaspoonfuls of cream-tartar, one even teaspoonful of saleratus.

FROSTING.—Take whites of two eggs and beat powdered sugar in until thick enough.

MINCE PIES.

Boil three pounds of beef until tender, take it out and leave the liquid to cool; when your meat is cold, chop fine.

To one bowl of meat add two bowls of chopped apples and one bowl of fruit, consisting of stoned raisins, currants and a little citron; add a little brandy, cider, sugar, molasses, salt and mixed spices; take the fat which has risen on the liquid and chop with the meat. The liquid will make nice soup.

SQUASH PIE.

Steam squash until tender; then strain and add milk, salt, spice, sugar, and fine-sifted cracker,—half a cracker and one egg to a pie. Bake in deep plates, with a lining and rim of paste. Bake half an hour.

CUSTARD PIE.

One pint of milk, three eggs, two tablespoonfuls of sugar, a little salt and flavor. Bake the same as squash pies.



Cake.

FRUIT CAKE, No. 1.

Three eggs, one cup of butter, one-quarter cup of molasses, two cups of brown sugar, one cup of sweet milk, one and one-half cups of chopped raisins, four cups of flour, one teaspoonful of soda, cloves, cinnamon, nutmeg.

DOUGHNUTS, No. 1.

Five spoonfuls of cream, five spoonfuls of sugar, three eggs, flour, salt and spice.

LOAF CAKE, No. 1.

CONNECTICUT ELECTION CAKE.—Two pounds of flour, one pound of sugar, one-half pound of butter, one-half pound of lard, one pint of milk, one-half pint of yeast, one-half pint of wine, three eggs, three nutmegs, raisins. Beat the eggs and yeast together and let rise. In the morning,

when risen, add the milk and part of the flour; at noon it should be light enough to add the rest of the flour and half of the sugar and butter; before going to bed mix all together, adding raisins, &c.; in the morning put it in the pans, let it stand an hour and then bake. This makes three or four loaves.

NUT CAKE, No. 1.

One and one-half cups of sugar, one cup of sour milk, one-half cup of butter, one cup of nut-meats, one cup of raisins, three cups of flour, one teaspoonful of soda, one of cinnamon, two eggs.

LADY CAKE.

Two cups of sugar, three eggs, one cup of milk, three cups of flour, one-quarter of a pound of butter, juice and rind of one-half of a lemon, one-quarter teaspoonful of soda.

COMPOSITION CAKE.

Two and one-quarter pounds of flour, one and three-quarters pounds of sugar, one and one-quarter pounds of butter, six eggs, four nutmegs, one pint of milk, two teaspoonfuls of soda, some cloves, two pounds of fruit, one gill of brandy. This makes two large loaves.

LOAF CAKE, No. 2.

One cup of molasses, one-half cup of brown sugar, one-half cup of butter, two cups of chopped raisins, two and one-half cups of flour, three eggs, one teaspoonful of soda, one-half teaspoonful each of cloves and nutmeg.

CARY CAKE.

One cup of butter, two cups of sugar, one cup of milk, two and one-half cups of flour, the whites of eight eggs, one-half teaspoonful of soda, one teaspoonful of cream-tartar.

CURRANT CAKE.

One cup of sugar and two eggs beaten together; add one-half cup of butter, one cup of flour, with one teaspoonful

of cream-tartar, one-half teaspoonful of soda in one-half cup of sweet milk, one cup of flour, one cup of currants, nutmeg.

CIDER CAKE, No. 1.

Eight cups of flour, four cups of sugar, two cups of molasses, two cups of butter, six eggs, four nutmegs, one pint of cider, two teaspoonfuls of soda, four or five pounds of fruit.

GOLD CAKE.

One cup of brown sugar, one-half cup of butter, one-half cup of milk, a little soda, two cups of flour, yolks of three eggs, nutmeg.

SILVER CAKE (No. 1) the same, excepting use white sugar and whites of eggs.

FRENCH CAKE.

One and one-half cups of sugar, one-half cup of butter, three cups of flour, three eggs, one teaspoonful of cream-tartar, one-half teaspoonful of soda in one cup of sweet milk. Slow oven.

SPONGE CAKE.

Three eggs beaten separately, one cup of white sugar, one cup of flour; flavor. Bake in a quick oven.

BERRY CAKE.

One cup of sweet milk, one cup of sugar, one cup of berries, three cups of flour, one-half teaspoonful of soda, one spoonful of butter. Serve hot.

DOUGHNUTS, No. 2.

One scant cup of sugar, one even cup of milk, one scant spoonful of butter softened, one egg, two teaspoonfuls cream-tartar, one of soda. Mix the sugar and butter together, break the egg into it, then put the soda and cream-tartar both into the milk, add spice, and roll out as soft as you can.

PICNIC CAKE.

One cup of butter, two cups of white sugar, one cup of milk, three eggs, two teaspoonfuls of cream-tartar, one of soda, three cups of flour, one-half cup of corn-starch; flavor with lemon or vanilla.

DOUGHNUTS, No. 3.

One and one-half cups of sugar, one cup of sweet milk, two eggs, two teaspoonfuls of cream-tartar, one teaspoonful of soda, a small piece of butter; salt and nutmeg.

MARBLE CAKE, No. 1.

LIGHT.—Two cups of flour, one-half cup of butter, one cup of sugar, one-half cup of milk, one teaspoonful of cream-tartar, one-half teaspoonful of soda, the whites of three eggs.

DARK.—One-third cup of molasses, one-third cup of brown sugar, one-half cup of sweet milk, one-half cup of butter, one teaspoonful each of cloves and cinnamon, one scant teaspoonful of soda, the yolks of three eggs, one and one-half cups of flour.

GINGER SPONGE CAKE.

One cup of molasses, one cup of butter, one cup of sugar, one cup of milk, three cups of flour, four eggs, one teaspoonful each of cassia, ginger and saleratus.

TUMBLER CAKE.

Four eggs, one tumbler of butter, one tumbler of sugar, one tumbler of molasses, four tumblers of flour, one tumbler of currants, one tumbler of raisins, one teaspoonful of soda, spices.

TAYLOR CAKE.

Three cups of sugar, one and one-half cups of butter, one and one-half cups of cider, four eggs, five cups of

flour, one teaspoonful of soda, one nutmeg, one tablespoonful of cinnamon, fruit.

MACAROON FROSTING.

White of one egg, two tablespoonfuls of sugar, one teaspoonful of cinnamon.

VELVET CAKE.

One pound of flour, one pound of sugar, one-half pound of butter, one cup of cold water, four eggs, mace, one even teaspoonful of soda, two teaspoonfuls of cream-tartar.

NUT CAKE, No. 2.

One cup of butter, two cups of sugar, three cups of flour, five eggs, one-half cup of milk, one teaspoonful of cream-tartar, one-half teaspoonful of soda, one cup of nuts, with a little flour; English walnuts are most desirable. Some chop them; and some do not.

CLEVELAND COCOANUT CAKE.

One-half pound flour, one-half pound sugar, one-quarter pound butter, three eggs, one-half cup milk, one teaspoonful cream-tartar, one-half teaspoonful soda, Bake in jelly-pans, five layers.

FROSTING.—Whites of four eggs, four tablespoonfuls of sugar to each. Spread frosting on each cake when from the oven a few minutes. Sprinkle grated cocoanut over each cake, then over the whole. One cocoanut will suffice.

CUP CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk; three cups of flour, three eggs, even teaspoonful cream-tartar, half an even teaspoonful of soda.

PLAIN SILVER CAKE.

FOR CREAM OR WASHINGTON PIES.—The whites of four eggs beaten to a froth, three and one-half cups of flour, one

and one-half cups of sugar, one-half cup of butter, one cup of milk, two level teaspoonfuls of cream-tartar, one of soda.

SILVER CAKE, No. 2.

One cup of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, the whites of three eggs, one teaspoonful of cream-tartar, one-half teaspoonful of soda. Flavor with bitter almonds.

CRARRY CAKE.

Two-thirds of a cup of butter, two cups of sugar, two-thirds of a cup of milk (sweet), four eggs, three cups of flour, one teaspoonful of mace or nutmeg, two-thirds of a teaspoonful of cream-tartar, one-third of a teaspoonful of saleratus.

COCOANUT CAKE, No. 1.

One cup of butter, two cups of sugar, four cups of flour, one-half cup of milk, one cup of grated cocoanut, whites of six eggs, two teaspoonfuls of yeast powder.

TEA CAKE, No. 1.

One-half cup of butter, one-half cup of sugar, three eggs, one and one-half cups of milk, three cups of flour, two teaspoonfuls of cream-tartar, one teaspoonful of saleratus. Bake about half an hour.

CHEAP CAKE.

One cup of butter, one cup of sugar, one cup of molasses, one cup of milk, one teaspoonful of soda, two teaspoonfuls cream-tartar, two eggs, one pint chopped raisins, one nutmeg, flour enough to thicken. Bake slowly.

PEAK CAKE.

Three cups of sugar, one and one-half cups of butter, one cup of milk, five eggs, five cups of flour, one teaspoonful of soda, two teaspoonfuls of cream-tartar.

QUICK SPONGE CAKE.

Three cups of flour, three cups of sugar, six eggs, the peel of one lemon, the juice of two. Beat all up together; add a teaspoonful of saleratus, and bake it directly.

SALEM SPONGE CAKE.

Twelve eggs, one pound of flour, one and one-half pounds of sugar. Beat the yolks a little, then add the sugar; when well mixed add a wineglass of rose-water and the whites beaten to a strong froth; then the flour by handfuls, the peel of a fresh lemon grated and the juice of one. As you put it into the oven sift on a little sugar, but do not let it stand. Bake in hearts and rounds.

CAMBRIDGE CAKE.

One cup of milk, one cup of molasses, one cup of butter, two cups of sugar, five eggs, two pounds of currants, one pound of raisins, one-half a pound of citron, one wineglass of brandy, one teaspoonful of soda, one teaspoonful of cream-tartar.

CIDER CAKE, No. 2.

Two cups of sugar, three cups of flour, one cup of butter, one cup of cider, one teaspoonful of soda; cinnamon and nutmeg; raisins improve it.

LEMON CAKE, No. 1.

Two eggs, two cups of sugar, one-half a cup of butter, one cup of milk, three cups of flour, one teaspoonful of soda, two teaspoonfuls cream-tartar. the grated rind of one lemon.

LADY FINGERS.

Beat two eggs light, add a cupful of sugar, all but a tablespoonful; mix with sifted flour a teaspoonful each of cream tartar and soda; stir in flour enough to make a stiff dough; roll it thin and sprinkle the top with sugar, cut the dough into strips about the size of the middle finger.

BRAMHALL CAKE.

Two-thirds of a cup of butter, two cups of sugar, one cup of molasses, one and one-half cups of water, one teaspoonful of soda, two eggs, five cups of flour, spice and fruit as you please.

POUND CAKE, No. 1.

One pound of sugar, one pound of butter, one pound of flour, nine eggs.

CREAM CAKES.

Two cups of flour, one cup of butter, one-half a pint of water; boil butter and water together, stir in the flour gradually while boiling; when cool add five eggs, drop on tin and bake in a quick oven.

CREAM.—One pint of milk, one-half a cup of flour, one cup of sugar, two eggs. Beat eggs, sugar and flour together, and stir in gradually while boiling; flavor with lemon. Fill when cool.

TEA CAKE, No. 2.

One even cup of sugar, four even cups of flour, one egg, a piece of butter the size of an egg, one and one-half cups of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda.

DOUGHNUTS, No. 4.

Two cups of sugar, two cups of milk, two eggs, two teaspoonfuls of cream-tartar, one teaspoonful of soda, two tablespoonfuls of solid butter, flour. One cup of sour milk and one cup of sour cream can be substituted for the two cups of milk, omitting the cream-tartar.

WHITE MOUNTAIN CAKE.

Eight eggs, leaving out two yolks, two cups of sugar, not quite a cup of butter, two cups of flour, six tablespoonfuls of sweet milk, two teaspoonfuls of cream-tartar, one teaspoonful of soda. This quantity makes four cakes, to

be put together with frosting. Mix well together the sugar and butter, then put the soda in the milk and add it to the other; put the cream-tartar into the flour, then add alternately a little flour and a little white of egg until all is in. Bake all at once in four pans (straight edged), make ordinary frosting, and put between when almost cold, the same as you would in jelly cake, and finish with frosting.

CHOCOLATE CAKE.

One cup of butter, two cups of sugar, one cup of milk, five eggs (omitting the whites of two), one-half teaspoonful of soda, one teaspoonful of cream-tartar, three and one-half cups of flour.

FROSTING.—The whites of the two eggs, six heaping tablespoonfuls of grated chocolate, one cup of powdered sugar, one teaspoonful of vanilla; frost when the cake is hot. This makes two loaves.

RICE CAKE.

One-half a pound of rice-flour, one half a pound of sugar, one-quarter a pound of butter, three eggs. Rose or vanilla extract.

COCOANUT CAKE, No. 2.

One cup of sugar, one-half a cup of butter, one-half a cup of sweet milk, two cups of flour, three eggs, one teaspoonful of cream-tartar, one-half a teaspoonful of soda, one cup of dessicated cocoa-nut.

ALMOND CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, whites of six eggs, beaten to a froth, one teaspoonful cream-tartar, one-half teaspoonful of soda, one teaspoonful of extract of almonds, a quarter of a pound of blanched almonds strewn over the top. Bake thirty minutes.

DOUGHNUTS, No. 5.

One cup of sugar, one cup of sweet milk, one egg, two tablespoonfuls of butter melted, one teaspoonful of soda, nutmeg; roll soft.

MEASURE CAKE.

One cup of sugar, one-half cup of butter, one-half cup cream, two and one-half cups of flour, two eggs, one-half teaspoonful of soda, spice to taste.

COFFEE CAKE.

One cup of strong coffee, one cup of molasses, four cups of flour, two cups of brown sugar, one cup of butter, four eggs, two even teaspoonfuls each of soda, cinnamon and cloves, two nutmegs, one pound of fruit.

LONG ISLAND CAKE.

One-half pound of butter, one pound of flour, one pound of sugar, four eggs, two teaspoonfuls of cream-tartar, one teaspoonful of soda, one-half pint of milk, citron and flavoring.

MARBLE CAKE, No. 2.

LIGHT.—Whites of six eggs, one and one-half cups of white sugar, three-fourths of a cup of butter, one-third of a cup of milk, one-half teaspoonful of soda, one and three-fourths cups of flour, lemon flavor.

DARK.—Yolks of six eggs, one and one-half cups of brown sugar, three-fourths of a cup of butter, one and three-fourths cups of flour, one-half teaspoonful of cream-tartar, one teaspoonful each of allspice, cinnamon and cloves. Place layers of each mixture alternately.

FRUIT CAKE, No. 3.

One and one-half pounds of sugar, one pound of butter, one pound of flour, two pounds of stoned raisins, two pounds of currants, one pound of citron, ten eggs, one-half cup of brandy, nutmeg, clove, cinnamon, mace to the taste.

LEMON CAKE, No. 2.

One cup of butter, five eggs beaten separately, three cups of sugar, one cup of milk, one teaspoonful each of soda and cream-tartar, four cups of flour, peel and juice of one lemon,

FRUIT CAKE, No. 2.

Five eggs, three full cups of sugar, two small cups of butter, five cups of flour, one cup of milk or wine, one pound of currants, one pound of raisins, one-half pound of citron, one nutmeg, seven-eighths of a teaspoonful of cinnamon, one-quarter of a teaspoonful of cloves, two tablespoonfuls of molasses, one-third teaspoonful of soda (dissolved).

FRUIT CAKE, No. 4.

Two cups of brown sugar, one and one-half cups of butter, three cups of flour, three eggs, one-half cup of molasses, one teaspoonful of soda, one cup of sweet milk, cinnamon, nutmeg and fruit.

COCOANUT LOAF.

One cup of butter, two and one-half cups of sugar, four cups of flour, whites of six eggs, one cup of milk, four teaspoonfuls of yeast powder.

FROSTING.—Whites of five eggs, two teacupfuls of grated cocoanut; sweeten to taste with powdered sugar. Bake the cake in thin sheets and put the frosting between when nearly cold, and on top.

CHOCOLATE LOAF.

One cup of butter, two cups of sugar, three and one-half cups of flour, seven eggs, leaving out the whites of four, one cup of milk, one-half teaspoonful of soda, one teaspoonful cream-tartar; flavor with vanilla.

FROSTING.—Whites of four eggs, two cups of sugar, eight (heaping) tablespoonfuls of grated chocolate.

POUND CAKE, No. 2 (MEASURED).

One cup of milk, three cups of sugar, two cups of butter, four cups of flour, five eggs; flavor.

ICE-CREAM CAKE.

TO EAT WITH CREAM.—One cup of sugar, one-half cup butter, two cups of flour, one-half cup of milk, three eggs beaten separately, one-half teaspoonful of soda, one teaspoonful cream-tartar; flavor to suit taste.

CAKE.

One cup of butter, two and one-half cups of sugar, one cup of milk, four cups of flour (before sifted), five eggs, two-thirds of a teaspoonful of cream-tartar, one-half teaspoonful of soda.

TEA CAKE, No. 2.

One and one-half pints of flour, three tablespoonfuls of sugar, two teaspoonfuls cream-tartar in the flour, three eggs well beaten, three tablespoonfuls of melted butter, one teaspoonful of soda in a cup of milk. Bake twenty minutes.



Bread.

WHEAT BREAD.

Sift into a bread-pan three pints of flour, add one teacupful of yeast (in which has been dissolved a pinch of soda), a little sugar and salt, one quart of mixed milk and water, or water with a small piece of lard or butter; knead until perfectly smooth. Mix at night; in the morning divide into loaves, knead again, and let rise for an hour. Bake three-quarters of an hour. In cold weather mix with tepid water.

BOILED BROWN BREAD.

Two cups of Indian meal, one cup of rye meal, one-half cup of flour, two cups of sweet milk, one cup of sour milk, one teaspoonful of soda, one-half cup of molasses, salt. Boil three hours.

GRAHAM MUFFINS, No. 1.

One quart of Graham flour, add one teaspoonful of salt, five tablespoonfuls of molasses, two tablespoonfuls of yeast. Stir as thick as pound-cake. Let it stand over night (if for breakfast) ; when ready to bake add a well-beaten egg and a teaspoonful of soda. Bake one-half hour.

INDIAN CAKE.

One pint of sweet milk, two teacupfuls of meal, one-half teacupful of sugar, one egg, one-half teacupful of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda, salt.

WHITE CORN CAKE.

Two cups of sweet milk, two cups of corn flour, one cup of wheat flour, one-half cup of sugar, one spoonful of soda, two spoonfuls cream-tartar, two eggs, salt.

BISCUIT.

One pint of scalded milk, with one tablespoonful of lard boiled in the milk. Let this stand until lukewarm, then add a tablespoonful of sugar, one teacupful of yeast, flour enough for a stiff batter. Let it stand to rise at night ; in the morning, about an hour before baking, mould and cut out ; bake in a quick oven.

ROLLS.

In the evening take two quarts of flour, make a hole in the middle and put in one tablespoonful of white sugar, a piece of butter size of an egg (melted in milk when hot), one quart cold, boiled milk, one-half cup of yeast ;

stir it up and let rise over night; in the morning knead well and let rise until noon, then cut out with round cutter, put a little piece of butter on one half, turn the other half over onto it, leave until fifteen minutes of tea-time. Bake in a quick oven.

GLOUCESTER THIRD BREAD.

One pint of Indian meal, one-half a pint of rye meal, one-half cup of molasses, one cup of yeast, salt. Scald the Indian meal with boiling water until about as thick as griddle-cakes; leave until milk-warm, then add rye meal, molasses, yeast, salt, and knead with flour; mix at night for breakfast.

CENTRE-HARBOR CORN CAKE.

Two cups of flour, one cup of corn-meal, two cups of milk, two eggs, two teaspoonfuls of cream-tartar, one teaspoonful of soda.

If the milk is sour, leave out the cream-tartar.

BOSTON BROWN BREAD.

Two cups of Indian meal, two cups of rye meal, one cup of wheat flour, one pint of milk, two-thirds of a cup of molasses, one teaspoonful of soda; steam or boil four hours in a two-quart pan.

BUNNS, No. 1.

One and one-half cups of milk, one cup of sugar, one cup of currants, a scant cup of yeast, two eggs, a little salt, a piece of butter the size of an egg, one even teaspoonful of soda. Make a thin batter, at night, of the milk, yeast, and one-half cup of sugar; add the rest in the morning.

CREAM-TARTAR BISCUITS.

Take a heaping quart of flour, mix into this thoroughly with your hands two heaping teaspoonfuls of cream-tartar, add a small piece of lard, about as large as an English walnut, one teaspoonful of soda dissolved in one pint of milk; knead up very softly, roll and cut out.

MUFFINS, No. 1.

One pint of new milk, one cup of sugar, one egg, a piece of butter the size of an egg, one cup of yeast; stiff as pound-cake.

RYE MUFFINS.

Two cups of rye meal, one-half cup of yeast, one-half cup of sugar, three cups of lukewarm water, one teaspoonful of salt; stir quite stiff with wheat flour.

MUFFINS, No. 2.

Three cups of flour, two cups of milk, including one egg, half cup of sugar, two teaspoonfuls cream-tartar, one teaspoonful soda, piece of butter the size of a walnut.

BROWN BREAD.

One pint of sour milk, one cup of flour, one cup of Indian meal, one cup of rye meal, two-thirds of a cup of molasses, salt, one heaping teaspoonful of soda. Steam three hours.

BUNNS, No. 2.

One pint of milk, two-thirds of a cup of yeast, three-fourths of a cup of butter; mix up as bread, and rise over night; then mix in three eggs, one and one-half cups of currants, two cups of sugar, one teaspoonful of saleratus. Let it rise until night, make them in cakes, and stand one hour before baking.

GRAHAM MUFFINS, No. 2.

One-half a pint of Graham flour, one-half a pint of wheat flour, one pint of milk, a pinch of salt. Bake in cups.

METHODIST BROWN BREAD.

Four cups of Indian meal, two cups of Graham meal, one cup of molasses, four cups of milk or water, one cup of yeast, one teaspoonful of soda. Mix, and steam seven or eight hours as soon as mixed.

PARKER-HOUSE ROLLS.

Two quarts of flour, into which rub a large spoonful of lard, one pint of cold, boiled milk, one-quarter cup of sugar, one-half cup of yeast; make a hole in the flour. pour in the liquid, and let it rise over night; in the morning knead, and let rise until noon; then knead and roll out, cut out with a round cutter, and butter one half, turn the other half over onto it, and let rise until tea-time; bake in a quick oven.

MUFFINS, No. 3.

One quart of milk, one quart of flour, three eggs dropped into the milk without beating.

RYE CAKES.

Two cups of rye meal, one cup of flour, a little salt, one cup of sour milk, one-half cup of molasses, two-thirds of a spoonful of butter, one-half spoonful of soda; bake in gem-pans.

*Meat.*

VEAL CUTLETS.

Cut the cutlets from the fillet and trim them to the size of a dollar; take crumbs of bread grated fine, parsley and thyme chopped very fine, nutmeg, pepper and salt, mix them well together; beat up the yolks of two eggs on a plate, dip the cutlets in them, roll them in the crumbs and fry in butter a light brown. Serve with a little brown gravy.

POTTED PIGEONS.

Place the pigeons, breast downward, in a porcelain kettle, near enough together to prevent moving; then fill the bodies with a well-seasoned dressing, add cold water

and a few cloves, cover tightly, and boil slowly for three or four hours; toast some crackers, cover the pigeons with them and stew five minutes, dish them into a deep dish, thicken and season the gravy and pour over them.

CHICKEN POT-PIE.

Cut up the chicken as for chicken pie, put it in a kettle, cover it with water, add a little salt, and boil until tender; have ready a light, raised dough cut into squares, lay it on the top of the chicken, cover tightly and boil fifteen minutes (without raising the cover), lay the chicken into a deep dish, cover it with the crust, season and thicken the gravy and pour over it.

FRIED CHICKENS,

Cut up your chickens (if old parboil them), have ready grated bread or crackers, rub them well in the crumbs and fry a light brown over a slow fire; take them from the pan, put in a lump of butter rolled in flour; when melted stir in half a pint of cream, return the chickens, allow them to simmer a short time, and when dished up pour the gravy over them.

PILAN.

A TURKISH DISH.—Prepare a beef soup, seasoned with tomatoes, pepper and salt; while it is boiling add half the quantity of rice well washed; let the two boil together for twenty minutes, until the soup is absorbed by the rice; melt quickly half a pound of butter, mix it immediately with the rice and serve in five minutes; cut cold turkey or chicken in small pieces and mix with the rice while it is boiling and before adding the butter.

BOUILLI BEEF.

To bouilli a rump of beef weighing twenty pounds, it will take five or six hours to cook. Have the bone taken carefully out, wash the beef in cold water, tie it up nicely and put it in a very large pot full of cold water, with the

bone under the beef to prevent its burning; put in eight onions, one-half of a red pepper in pieces, one turnip, two carrots cut in rounds, four potatoes, six tomatoes, if in season, one head of celery, two dozen cloves and some salt; let it boil as fast as possible, taking off the scum as it rises, until the water is reduced to one-third the original quantity; then set it on the side to stew gradually; when nearly done, take the meat out and take off the fat; brown some butter and flour in the frying-pan very carefully, stir it into the gravy, and return the beef to the pot for half an hour; add to the gravy when sent to the table some pickles cut fine and a little tomato catsup.



Fish.

TO STEW A HADDOCK.

Cut the fish in square pieces and sprinkle with salt, mace and cayenne pepper; stew in a covered saucepan for fifteen minutes, then add one-half a pound of butter rolled in flour and half a tumbler of wine, and let it boil a few minutes more. Serve with the skin side up and the gravy in the same dish. No water to be used.

FISH CHOWDER.

Four or five pounds of cod or haddock for an ordinary chowder. Cut your fish into convenient pieces and have ready six large potatoes peeled and sliced, a quarter of an inch thick (four onions sliced, if you like); place your kettle on the fire until it is hot, then put in a half a pound of salt pork cut in slices, fry until the pork is crisp, then take it out and put in a layer of fish, potatoes and onions, and dredge in flour, salt and pepper; continue this until you use all of the ingredients, cover with cold water and boil

thirty minutes ; when nearly done, add a quart of milk and eight hard crackers that have been dipped in cold water ; boil five minutes.

CLAM CHOWDER.

Wash the clams, pour boiling water over them and let them scald ten minutes ; take them from the shell, cut off the black heads, separate the body from the hard part and chop the hard part very fine ; be sure to remove the transparent string in the body ; then make the same as fish-chowder, using clams instead ; use a teacupful of the broth.

FRIED FISH.

Fry slices of salt pork until crisp, roll the fish in Indian meal and fry a light brown in the fat.

BROILED SALMON.

Cut in thick slices and place on a larded gridiron, broil slowly about twenty minutes, dish it, and rub over a little butter. Serve hot.

CORNED HALIBUT,

Sprinkle the fish with salt and let it remain over night ; in the morning dredge a little flour over it and bake in a quick oven half an hour. Serve hot.

BOILED SALMON.

Rub a little salt into the fish, flour a cloth, pin it up and put into boiling water ; allow ten minutes to a pound after it begins to boil. Serve with drawn butter or fish-sauce.

STEWED OYSTERS.

To one quart of solid oysters add one quart of milk and one quart of water ; remove all the scum which rises while it is cooking ; pound and sift two and one-half crackers and stir to a cream with a quarter of a pound of butter, and add to the milk just before it comes to a boil ; then take up immediately and serve.

For scalloping oysters, see "Scalloped Tomato."

Sauces.

PUDDING SAUCE, No. 1 (WITHOUT BUTTER).

Beat together one cup of sugar and one egg, thoroughly; boil half a cup of milk (or cream, if you prefer), pour it boiling on the egg and sugar, stirring it well; then stir in a little wine.

LIQUID SAUCE.

One cup of butter, two cups of sugar beaten to a cream with one-half a teaspoonful of vanilla and two tablespoonfuls of wine; then add one-half a pint of boiling water.

PUDDING SAUCE, No. 2.

One cup of sugar, one-half cup of butter, one egg; beat to a light froth; turn on one cup of scalding milk, then add one wineglass of wine.

PUDDING SAUCE, No. 3.

Two eggs beaten with one cup of sugar; add this to four tablespoonfuls of boiling milk; set this on top of the teakettle and stir until it thickens; add wine or brandy.

COLD-PUDDING SAUCE.

One cup of white sugar, beaten with the whites of two eggs, one cup of cream; flavor.

PUDDING SAUCE, No. 4.

Four tablespoonfuls of fine sugar, two of butter, one of flour; stir to a cream; white of one egg beaten to a stiff froth added; pour into the dish a gill of boiling water, stirring very fast; nutmeg and wine.

MOORPARK FISH SAUCE.

Boil slowly a little lemon-peel in a pint of milk, thicken with a bit of butter rolled in flour; then add two teaspoon-

fuls of essence of anchovy, and boil it up. If half (or less) cream be boiled with the milk, it will be still better.



Cookies and Gingerbread.

COOKIES, No. 1.

One cup of butter, two cups of sugar, three eggs, half a cup of milk, one teaspoonful of soda, two teaspoonfuls of cream-tartar; flour to roll soft.

PLAIN COOKIES.

One cup of butter, two cups of sugar, one cup of milk, one teaspoonful of soda, two teaspoonfuls cream-tartar, flour enough to roll.

THIN MOLASSES GINGERBREAD.

One pound of butter, one quart of West India molasses, one teacup of ground ginger, two teaspoonfuls of soda stirred into the molasses, flour enough to make it roll on tin sheets.

CORSICAN GINGERBREAD.

Two pounds of flour, one and one-half pounds of sugar, one pound of butter, nine eggs, one glass of wine and one of rose-water, a little ginger; spread with a knife on the sheets.

GINGER SNAPS.

One pint of molasses, one cup of butter, two teaspoonfuls of saleratus, two tablespoonfuls of ginger, little salt, flour sufficient to roll it.

JUMBLES, No. 1.

Two cups of sugar, one cup of butter, one teaspoonful of soda, one-half cup of sweet milk, three eggs, spice; as soft as you can roll smooth.

SEED CAKES.

One cup of butter, two cups of sugar, one cup of milk, three eggs, two teaspoonfuls of caraways, two teaspoonfuls cream-tartar, one teaspoonful of soda, flour enough to roll smooth. Half the receipt makes many.

COOKIES, No. 2.

Two cups of sugar, one cup of butter, one cup of milk, one teaspoonful of saleratus, flour.

JUMBLES, No. 2.

Rub six ounces of butter into a quart of flour, then mix six ounces of sugar into three well-beaten eggs, mix all the ingredients together, and flavor to taste; roll them out thin and cover with powdered loaf-sugar.

SCOTCH COOKIES.

Three-quarters of a pound of butter rubbed in one pound of flour, three eggs, one pound of brown sugar, four table-spoonfuls of cinnamon; roll thin and bake in a quick oven.

CURRANT COOKIES.

One cup of butter, three cups of sugar, one cup of currants, one-half cup of milk or cream, three eggs, one table-spoonful of soda, flavor with nutmeg and cinnamon, flour to make it rather stiff.

BETHLEHEM COOKIES.

Two cups of sugar, four eggs, one cup of butter, two table-spoonfuls of sour milk, one-half teaspoonful of soda, nutmeg; stiff as you can roll.

MOLASSES COOKIES.

Two cups of molasses, one cup of butter (boiled together); stir in when hot; one teaspoonful of soda, one table-spoonful of ginger, one-half cup of sugar; stir it stiff.

SNIPIDOODLES.

One cup of sugar, one egg, one cup of flour, one-half cup of sweet milk, one teaspoonful of baking-powder in the flour, one tablespoonful of butter, butter and sugar beaten together, cinnamon; bake in thin sheets, and sprinkle with sugar while hot.

CANTERBURY COOKIES.

Two cups of sugar, one egg, one cup of cream, one cup of butter, one teaspoonful of soda, five cups of flour.

SOFT-SUGAR GINGERBREAD.

Two and one-half cups of milk, two cups of sugar, one cup of butter, two eggs, one-half a teaspoonful of soda, one teaspoonful of cream-tartar and ginger.

MOLASSES DROP CAKES.

One cup of molasses, one-half a cup of butter, three cups of flour, two teaspoonfuls of ginger, one teaspoonful of soda. Beat the ingredients well together, and drop with a spoon on a buttered tin.

NEW YORK GINGERBREAD.

One cup of sugar, one-half a cup of butter, one-half a cup of sweet milk, two cups of flour, three eggs, one teaspoonful cream-tartar, one-half a teaspoonful of soda, one tablespoonful of yellow ginger.

MOLASSES GINGERBREAD, No. 1.

Five cups of flour, two cups of molasses, one egg, one cup of sour milk, one-half cup of melted butter, one-half tablespoonful of ginger, one tablespoonful of soda.

GINGERBREAD, No. 1.

Two cups of sugar, two-thirds of a cup of butter, three eggs, one-half teaspoonful of soda, two-thirds of a cup of milk, ginger; soft as you can roll out.

MOLASSES GINGERBREAD, No. 2.

Mix one cup of sugar, one-half cup of butter and two teaspoonfuls of ginger well together; then take one egg, beat and mix with sugar and butter, one teaspoonful of soda in a cup of molasses, another teaspoonful of soda in a cup of sour milk, a scant teaspoonful of salt, flour to judgment. If the milk is sweet, leave out the last soda.

SUGAR GINGERBREAD.

Two pounds of flour, three-fourths of a pound of butter, one and one-half pounds of brown sugar, one-half teacupful of ginger, six eggs, one teaspoonful of soda dissolved in three tablespoonfuls of milk. Bake in sheets.

HARD GINGERBREAD.

One and one-half pounds of sugar, one pound of butter, one cup of milk, eight eggs, ginger, one teaspoonful of soda, flour enough to make it hard enough to roll.

BRIGHTON GINGERBREAD.

One quart of molasses and one teacupful of butter melted together on the stove, then add one tablespoonful of fine soda, one-half pint of milk, two-thirds of a cup of ginger; mould hard with flour; bake very thin.

GINGERBREAD, No. 2.

Two cups of sugar, one cup of butter, one-half cup of milk, one-half teaspoonful of soda, two eggs.

Sweet Dishes.

CHARLOTTE RUSSE.

1. Soak one ounce of gelatine in a pint of milk for two hours, then place it over the fire and stir until the gelatine is entirely dissolved, then remove, and when *nearly* cold beat thoroughly with an egg-beater. 2. Flavor one quart of cream with one tablespoonful of vanilla, one wineglass

of wine or brandy, and fine sugar to taste. 3. Pour the two mixtures together, beat them thoroughly, then pour into moulds lined with sponge-cake, cut to fit; stand the moulds on the ice or in a cool place until wanted for use.

TAPIOCA CUSTARD.

Put four tablespoonfuls of tapioca to soak over night in a pint of water; in the morning add one quart of milk, put on the fire and let it come to a boil, then stir in the yolks of three eggs, one cup of sugar, salt and flavor; turn it into a dish, and put the whites of the eggs, well beaten, on top. To be eaten cold.

TAPIOCA CREAM.

Soak three tablespoonfuls of pearl tapioca over night in two cupfuls of water; in the morning boil three pints of milk, then stir into it three tablespoonfuls of corn-starch moistened with a little water, and the yolks of three eggs beaten with six tablespoonfuls of sugar, a little salt, and a teaspoonful of essence of lemon. Pour it into a dish, then beat the whites of three eggs with one cup of powdered sugar, and pour over the top; put it in the oven and let it remain until a very delicate brown. To be eaten cold.

CHOCOLATE CUSTARD.

One and one-half pints of milk, seven tablespoonfuls of sugar dissolved in the milk. Save out a little of the milk cold and dissolve in it three tablespoonfuls of corn-starch, one ounce of grated chocolate stirred in evenly, As you pour these together, stir continually; then pour into cups.

SPANISH CREAM.

One and one-half pints of milk, one-half ounce of gelatine soaked in milk until dissolved. Beat the yolks of three eggs with four tablespoonfuls of sugar, and boil; beat the whites of the eggs to a stiff froth, after taking from the stove, and pour over. Flavor with vanilla.

VELVET CREAM.

Take one-half a box (one-ounce-and-a-half box) of shred

gelatine, pour one-half a pint of cold water on, and let it stand a few minutes, then add a pint of hot water, and sweeten to taste; flavor with either a little wine, vanilla or lemon, as you please; put it over the fire and let it come to a boil, then strain it and set away to cool; take a pint of good cream and whip it, and as the foam rises skim it off and put it over the jelly, before it has firmly congealed; when you have all the foam which will rise from whipping the cream, pour all into the jelly and beat together, pour into a mould, and eat with sweetened cream.

ICE CREAM.

One quart of milk, one cup of sugar, two eggs, two teaspoonfuls of corn-starch, a very little salt and flavor. Very nice made like soft custard.

BLANC MANGE.

One quart of milk, three heaping tablespoonfuls of corn-starch, a little salt and flavor. Place the milk over the fire, wet the corn-starch with a little cold milk, when the milk boils stir it in and boil two minutes. Use a farina-boiler.



Candy.

BARLEY-SUGAR CANDY.

One-half a pint of water, the white of one egg, one pound of sugar, a little grated lemon-peel; boil until a piece will harden in cold water.

CHOCOLATE CANDY.

One and one-half pounds of brown sugar, one-half pint of milk or cream, boil sugar and milk together fifteen minutes, then add one-quarter of a pound of grated chocolate, butter the size of an egg, one teaspoonful of vanilla; boil until thick; pour into buttered pans; when nearly cold mark in squares.

CHOCOLATE CARAMELS.

One-half pound of chocolate, two large cups of sugar, one and one-half cups of molasses, one-half cup of milk, a piece of butter size of an egg. Boil from twenty minutes to half an hour. Half of the quantity makes a good panful.

CHOCOLATE CREAM-DROPS.

One cup of powdered sugar, a quarter of a cup of cold water; beat water and sugar together about a minute, then put on the stove. Be sure not to stir it when on the stove; let it boil five minutes; take it off, and let the saucepan stand in cold water, and stir until it becomes creamy; make it into balls and dip them into melted chocolate, dissolved by setting a dish of grated chocolate in hot water.

MOLASSES CANDY.

Two cups of molasses, one cup of sugar, a piece of butter the size of a large walnut; boil until a piece will harden in cold water.

Preserves.

RASPBERRIES.

Mash the berries (weigh before mashing), add two-thirds the weight of sugar; boil five minutes; skim very carefully; put into the jars while boiling hot, and seal immediately; cook quickly, being careful not to let them burn.

Blackberries done in the same manner.

STRAWBERRIES.

Weigh, and add half the weight of sugar; let them remain in the sugar all night, keeping them in a cool place. In the morning place over the fire; when they come to a boil, can and seal immediately.

Cherries done in the same manner.

PINEAPPLES.

Pare and cut the pineapples in small pieces; allow one-third of a pound of sugar to a pound of fruit; let them remain in the sugar all night. In the morning place over the fire; when they come to a boil, can and seal immediately. Use nice fruit.

PEARS.

Peel the pears with a silver knife to prevent turning dark, have ready a large dish of cold water, in which place the fruit as fast as peeled until you have enough to preserve. Weigh the fruit and put it over the fire with cold water enough to cover; when the fruit is tender, add one-quarter of a pound of sugar to a pound of fruit; boil five minutes, then put into the jars while boiling hot, and seal immediately.

PLUMS.

Prick the plums to prevent bursting; add a pound of sugar to a pound of fruit, and let them stand over night. In the morning place over the fire and boil five minutes; put into the jars while boiling hot, and seal immediately.

PEACHES.

Peel and weigh the peaches, allowing a quarter of a pound of sugar to a pound of fruit; place the whole in the preserving-kettle and let remain over night. In the morning place over the fire and let remain two minutes after coming to a boil, then put into the jars while boiling hot, and seal immediately.

WINE JELLY.

Pour one pint of cold water over one box of gelatine, add one pint of sugar, the juice of one lemon, three-quarters of a pint of Sherry wine and one quart of boiling water. Strain it into shallow dishes to cool.

CURRANT JELLY.

Mash the currants, put them on the stove until all the juice is out, then put them into the jelly-bag, squeeze the juice out, add equal weight of sugar, skim, boil fifteen minutes.

CRAB-APPLE JELLY.

Remove the stems and eyes and cut out any defects, then put them on the stove with as much water as will just cover them. Let them stew very slowly until they are very soft; strain them, and add a pound of sugar to a pint of juice; boil one-half hour, skim; one peck makes about twenty-one tumblers.

BARBERRIES.

One quart of barberries, one quart of molasses, let the molasses come to a boil, add berries, and boil thirty minutes; add sweet apples if you like, and one extra quart of molasses.

CRANBERRIES.

Weigh your berries, put them in the kettle with water enough to cover, stew until tender, then add a pound of sugar to a pound of fruit, and boil ten minutes.

QUINCES.

Pare, quarter and core the quinces, weigh and *steam* them until tender; then put them into your preserving-kettle with the sugar (allowing a pound of sugar to a pound of fruit), add a little water, and boil five minutes.

**Pickles.**

SPICED CURRANTS.

Five pounds of currants picked from the stems, four pounds of sugar, one pint of vinegar, cinnamon and cloves (put the spice in a muslin bag); put the vinegar and sugar together, let it come to a boil, and skim; then put in the fruit and spice and boil slowly two hours.

TOMATO CATSUP.

One bushel of tomatoes, boiled until soft, squeeze through a hair sieve; half a gallon of cider vinegar, one pint of salt, two ounces of cloves, one-quarter of a pound of allspice, two tablespoonfuls of cayenne pepper, three

tablespoonfuls of black pepper; chop fine a dozen onions, and add when the catsup is about half done; boil about two hours, or until thick. In filling the bottles, leave room in the top to pour a little vinegar to prevent mould.

SHILLEY SAUCE.

Twelve ripe tomatoes, two peppers, one large onion, two cups of vinegar, one-half cup of sugar, one tablespoonful of salt, one teaspoonful of cinnamon, one of allspice, one of cloves, one nutmeg; simmer three hours.

PICKLES.

Pour on to the cucumbers, for three successive mornings, boiling water enough to cover, add a handful of coarse salt. The night before pickling throw on cold water, and drain; put into jars with ground spice in a bag, sugar and salt enough to taste, alum size of an English walnut to each jar; pour vinegar hot in each jar, and cover tight while hot.

MANGOES.

Lay the melons in salt and water three days, after removing the inside; then wipe them dry inside and out; fill with small onions, tomatoes, raisins, horse-radish, whole peppers, cloves, whole cinnamon and white mustard-seed. Scald vinegar with alum, and cover well; add a cup of brown sugar and peppers; put in jars, and cover tight while hot.

CHOW-CHOW.

One peck of green tomatoes, chopped, add one cup of salt; let them stand over night; drain them and add two green peppers, two onions, chopped, one cup of grated horse-radish, one cup of sugar, one tablespoonful of cinnamon, two of cloves and two of allspice; cover the whole with vinegar, and cook three hours.

PICALILLI.

One peck of green tomatoes, sliced, ten onions, one teacupful of salt; let them stand over night and drain; then add one teacupful of mixed cloves and allspice, one tea-

cupful of white mustard-seed, one pound of brown sugar; cover with vinegar, and boil three hours.

RASPBERRY VINEGAR.

To three quarts of fresh, ripe berries put one quart of good vinegar, let it remain one day, then strain, put to each pint of juice one pound of sugar; boil the whole half an hour.

Miscellaneous.

CORN CHOWDER.

Corn cut from twelve ears, boil it in two quarts of water for two hours, add three onions (omit them if you choose), three slices of pork, twelve potatoes, sliced, one quart of milk; season to your taste.

EGG CORDIAL.

Beat the yolk of an egg with two teaspoonfuls of white sugar in a goblet, add two teaspoonfuls of wine or whiskey, and fill the goblet half full of milk, beat the white of egg very light and place upon the top.

FLOUR GRUEL.

Tie a teacupful of flour into a cloth, leaving a little room for it to swell, boil steadily for four or five hours, then take it out of the cloth and place in plate in a cool oven to dry thoroughly. When wanted for use, grate a tablespoonful and mix with a little cold milk, add a pint of boiling milk, a little salt, and boil five minutes.

YEAST.

Peel and boil eight medium-sized potatoes until soft, then mash and add a little boiling water, a teacup of flour, a little sugar and salt, then add three pints more of boiling water; when lukewarm, add half pint of yeast; keep in a cool place.

WASHING BLANKETS.

One-half pint of soft soap, two tablespoonfuls of powdered borax, cold water to cover; let them stand over

night; rinse in tepid water two or three times; no rubbing. (For one piece.)

CURRANT WINE.

Two gallons of water, one gallon of juice, eight pounds of sugar to one gallon when mixed.

TO CLEAN BLACK SILK.

One teaspoonful of powdered borax in one quart of tepid water.

FOR BURNS.

Equal parts of linseed oil and lime water; shake the mixture well and bind on to the burn. This is also good for chilblains.

SUCCOTASH.

One pint of shelled beans and a dozen ears of sweet corn; boil the beans forty minutes, then cut the corn from the cob, add to the beans and boil fifteen minutes, add butter and salt, and serve.

RICH PASTE.

Four cups of flour, one cup of butter, one cup of lard, chopped together very fine; mix with ice-water. This quantity will make three pies,

COMMON PASTE.

Three cups of flour, one-half cup of butter and one-half cup of lard; mix in the same manner.

Brushing pies over the top crust with the white of egg improves their appearance, Soft crackers pounded and sifted improves squash pies. Allow one-half cracker to a pie.

STRAWBERRY SHORTCAKE.

Mix some dough as you would for quick biscuit; bake in one cake on a round tin; when it is baked split it open and butter it well. Have your berries prepared with sugar (and cream if you like), put them upon the lower crust of your cake and place the upper one over it.

MACCAROONS,

Beat together two cups of flour, one-half cup of butter,

one cup of sugar and one egg ; stir the mixture together, flavor with almond, mould in small cakes and dip in dry sugar ; bake brown.

GERMAN POTATOES.

Wash and peel your potatoes, lay them in cold water ; about half an hour before your roast is done put them in the pan with your meat. If your potatoes are large, cut them in halves.

SALAD DRESSING.

Yolks of two raw eggs mixed with a teaspoonful of dry mustard, oil put in gradually until quite thick ; thin it with vinegar until it is as thick as cream ; add teaspoonful of salt. Teacup of Lucca oil for this quantity.

LOBSTER SALAD.

Open the lobster carefully, take out all the meat, chop it coarse, add a little vinegar, and let it stand a few hours ; chop some celery or lettuce, add this with the salad-dressing the last thing before serving.

Chicken salad the same, using boiled chicken instead of lobster.

BOILED COFFEE.

Allow a tablespoonful of ground coffee to each person and one extra, break and stir an egg into the coffee, add the shell, fill the pot half full of boiling water, boil three minutes, remove it, pour out a cupful and turn it back, add a little more boiling water, and let it settle five minutes. Serve it with hot milk or cream.

BOSTON BAKED BEANS.

Pick your beans over carefully and soak them in cold water over night. In the morning draw off the water and put them into fresh cold water, place them over the fire and parboil until by blowing them the skins will crack, thoroughly drain them, put them into the beanpot with a little salt and a piece of fat salt pork gashed on the top, allowing a pound of pork to a quart of unsoaked beans ; fill the pot with boiling water, and bake in a moderate oven eight hours, adding water occasionally as it cooks away.

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